AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

- 1.-6. Canceled.
- 7. (New) A raw material to be reused for a processed cheese or a cheese food produced by heating and melting a processed cheese or a cheese food which has been previously treated by an emulsification treatment at at least 120°C.
- 8. (New) A method of producing a raw material to be reused for a processed cheese or a cheese food, wherein a processed cheese or a cheese food, which has been previously treated by an emulsification treatment, is subjected to heating and melting treatment at at least 120°C to produce a raw material to be reused for a processed cheese or a cheese food.
- 9. (New) A method of producing a raw material to be reused for a processed cheese or a cheese food according to claim 8, wherein the raw material to be reused for a processed cheese or a cheese food is subjected to rapid cooling treatment subsequent to heating and melting.
- 10. (New) A method of producing a raw material to be reused for a processed cheese or a cheese food according to claim 9, wherein the rapid cooling treatment is carried out by cooling to 10°C or less within 5 hours after the heating and melting treatment.

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- 11. (New) A processed cheese or cheese food comprising a reused material produced by subjecting a processed cheese or a cheese food which has been previously treated by an emulsification treatment to a heating and melting treatment at at least 120°C.
- 12. (New) A method of producing a processed cheese or a cheese food including a reused raw material produced from another processed cheese or a cheese food which has been previously treated by an emulsification treatment, wherein said another processed cheese or a cheese food is subjected to a heating and melting treatment at at least 120°C, and is then used as a reused raw material, with which other materials are mixed, the mixture is subjected to an emulsification treatment, is formed, is cooled, and is then obtained as a processed cheese or a cheese food.